

*Count C1 cont'd*

a plurality of trays coupled to and supported by the two sidewalls of the frame in vertically spaced relation to each other, each tray providing a substantially horizontal support surface for a quantity of dough wherein the frame has a permanent opening between the two sidewalls, the permanent opening having a sufficient width to permit one of the trays to be passed through the opening while oriented in a substantially horizontal position, and wherein the frame can be selectively placed into and removed from the baking chamber as a unit.

*C2*

*Sub  
D1*

6. (Thrice Amended) An automatic bread making machine comprising:

a housing having a baking chamber coupled to a source of heat and a baking rack assembly comprising a frame that is selectively placed into and removed from the baking chamber as a unit, the frame having two opposing, laterally spaced sidewalls extending upward from and coupled to a base member and a plurality of trays coupled to and supported by the two sidewalls of the frame in vertically spaced relation to each other, each tray providing a substantially horizontal support surface for a quantity of dough that can be proofed or baked on the tray when the frame and trays are positioned within the baking chamber, the base member engaging a coupling device provided in a baking chamber of an automatic bread making machine when the frame is positioned in the baking chamber.

*C3*

*Sub  
D1*

11. (Thrice Amended) An automatic bread making machine comprising:

a housing having a baking chamber and a container for receiving bread making ingredients, the container being releasably coupled to the baking chamber via a coupling device provided in the baking chamber;

a motor for mixing the ingredients within the container to form a dough;

a frame that is selectively placed into and removed from the baking chamber, the frame having two opposing, laterally spaced sidewalls extending upward from and coupled to a base member with a plurality of trays coupled to and supported by the two sidewalls of the frame in vertically spaced relation to each other, each tray providing a substantially horizontal support surface for a quantity of the dough, the base member engaging the coupling device when the frame is positioned in the baking chamber, the frame also having a permanent opening between the two sidewalls with dimensions sufficient to permit one of the trays to be passed through the opening while oriented in a substantially horizontal position; and

*cont'd* 81  
a heating element coupled to the baking chamber to bake the dough positioned on the trays when the frame and trays are positioned within the baking chamber.

*C 4* 16. (Thrice Amended) A method of baking a plurality of portions of dough comprising:

placing ingredients into an automatic bread making machine;

activating a motor of the automatic bread making machine to mix the ingredients to form a quantity of dough;

removing the quantity of dough from the machine;

dividing the quantity of dough into a plurality of portions;

placing the plurality of portions of dough onto a plurality of trays coupled to and supported by opposing sidewalls of a frame in vertically spaced relation to each other;

inserting the frame and trays coupled thereto into a baking chamber of the automatic bread making machine until a base member of the frame engages a coupling device in the baking chamber;

activating a heating element of the automatic bread making machine to bake the plurality of portions of dough; and

removing the baked dough away from the frame through a permanent opening of the frame, the opening having dimensions sufficient to permit at least one of the trays to be passed through the opening while oriented in a substantially horizontal position.

#### REMARKS

Applicant respectfully requests reconsideration of the application in view of the foregoing amendments and following remarks. Claims 1, 6, 11 and 16 have been amended. Claims 1-17 are currently pending in this application.

#### *35 U.S.C. Section 102(b) Issues*

In a non-final Office Action in the present application, the Examiner rejected claims 1-10 as being anticipated by Pollock (U.S. Patent No. 2,251,600). Applicant respectfully disagrees with the Examiner's conclusion. Pollock does not teach or suggest to provide a baking